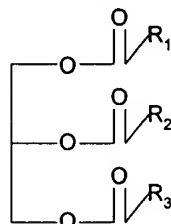


CLAIMS

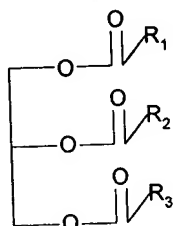
What is claimed is:

1. An acylglyceride having a biologic effect comprising the structure:



wherein R₁, R₂ and R₃ are selected from a hydroxyl group and a C18:2 fatty acid, said acylglyceride being characterized in containing at least one C18:2 fatty acid moiety selected from c9, t11-octadecadienoic acid; and t10, c12-octadecadienoic acid.

2. An acylglyceride for safe administration to an animal as a feed stuff of food comprising the structure:



wherein R₁, R₂ and R₃ are selected from a hydroxyl group and a C18:2 fatty acid, said acylglyceride being characterized in containing at least one C18:2 fatty acid moiety selected from conjugated fatty acids comprising c9, t11-octadecadienoic acid; t10, c12-octadecadienoic acid; and combinations thereof.

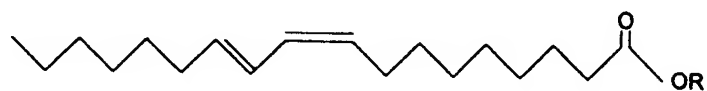
3. The conjugated fatty acids of claim 2 wherein said fatty acids have a c9, t11-octadecadienoic and t10, c12-octadecadienoic acid content of greater than 50 percent, and a content of 8, 10-octadecadienoic acid

and 11, 13 octadecadienoic acid isomers of less than 5 percent in the aggregate.

4. An animal feed or food containing 0.05 to 3.0 percent of the acylglyceride set forth in claims 1 and 2.

5. A process for making acylglycerols enriched with conjugated linoleic acids comprising providing a C18:2 fatty acid preparation characterized in containing greater than 70 percent conjugated linoleic acids in the aggregate or lower alkyl esters thereof, having the structure of the group consisting of

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and

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containing less than 5 percent 8, 10-octadecadienoic and 11,13 octadecadienoic acids or alkyl esters thereof, wherein R is hydrogen or a methyl, ethyl, propyl, isopropyl, butyl, or isobutyl radical and reacting at elevated temperatures from 30° - 75° C said C18:2 fatty acid preparation with glycerol in the presence of a solid phase bound lipase to form an acylglycerol.

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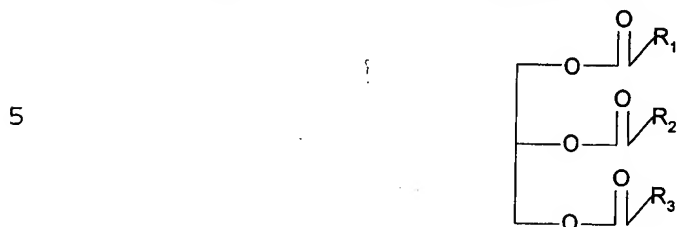
6. The product acylglyceride made according to the process defined in claim 5.

7. The acylglycerol of claims 1 and 2 wherein said acylglycerol is a triacylglycerol.

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8. The product of claim 5 wherein said solid phase lipase is an extracellular enzyme.

9 An acylglyceride intermediate made from the process of claim 8 comprising the structures



wherein R_1 , and R_3 are a C18:2 fatty acid moiety selected from active conjugated fatty acids comprising c9, t11-octadecadienoic acid t10, c12-octadecadienoic acid, and combinations thereof, and R_2 is a hydroxyl group.

10. The process according to claim 5, wherein said lipase is selected from the group consisting of *C. antarctica* lipase, *C. Cyindrosa* lipase, *Mucor* lipase, and *H. lanuginosa* lipase.

11. The process of claim 5, wherein said solid phase is anionic resin, an acrylic resin, a diatomaceous earth, hydroxyapatite, and combinations thereof.